NV70F75 Series

Built-in Oven

user manual

Planet First **100% Recycled Paper**

This manual is made with 100 % recycled paper.

imagine the possibilities

ENGLISH

Thank you for purchasing this Samsung product.
To receive more complete service,
Please register your product at

www.samsung.com/register

SAMSUNG

NV70F7584DS_SA_DG68-00191Y_EN.indd 1 27/03/2013 08:53:50

using this manual

Thank you for choosing SAMSUNG Built - In Oven.
This user Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.
Please take the time to read this Owner's Manual before using your oven and keep this book for future reference.

The following symbols are used in the text of this Owner's Manual:

WARNING or CAUTION	**Important**	**Note**

safety instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

⚠ WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent. (Fixed wiring type model only)

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (power cord type model only)

Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

NV70F7584DS_SA_DG68-00191Y_EN.indd 2 27/03/2013 08:53:50

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

⚠ **WARNING:** Accessible parts may become hot during use. Young children should be kept away.

If this appliance has steam or self cleaning function, excess spillage must be removed before cleaning and all utensils should not be left in the oven during steam cleaning or self cleaning. (cleaning function model only)

If this appliance has self cleaning function, during self cleaning the surfaces may get hotter than usual and children should be kept away. (cleaning function model only)

Only use the temperature probe recommended for this oven.
(temperature sensing probe model only)

A steam cleaner is not to be used.

⚠ **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ **WARNING:** The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

NV70F7584DS_SA_DG68-00191Y_EN.indd 3 27/03/2013 08:53:50

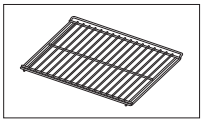
The temperature of accessible surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

Please put the bent up frame side to the back, in order to support the restposition when cooking big loads. (Depending on model)



⚠ CAUTION

If the oven has been damaged in transport, do not connect it.

This appliance must be connected to the mains power supply only by a specially licensed electrician.

In the event of a fault or damage to the appliance, do not attempt to operate it.

Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a SAMSUNG Service Centre or your dealer.

Electrical leads and cables should not be allowed to touch the oven.

The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.

The power supply of the appliance should be turned off when it is being repaired or cleaned.

Take care when connecting electrical appliances to sockets near the oven.

If this appliance has steam cooking function, do not operate this appliance when the water supply cartridge is damaged. (Steam function model only)

When the cartridge is cracked or broken, do not use it and contact your nearest service center. (Steam function model only)

This oven has been designed only for the cooking of household foods.

During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.

Never store flammable materials in the oven.

The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.

When cooking, take care when opening the oven door as hot air and steam can escape rapidly.

When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

NV70F7584DS_SA_DG68-00191Y_EN.indd 4 27/03/2013 08:53:50

Children should be kept at a safe distance when the oven is in use.

Frozen foods such as pizzas should be cooked on the Big grid. If the baking tray is used, it may become deformed due to the great variation in temperatures.

Do not pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.

The oven door must be closed during cooking.

Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.

Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.

Do not rest bakeware on the open oven door.

Young children should be supervised to ensure that they do not play with the appliance.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

Do not step, lean, sit or place heavy stuff on the door.

Do not open the door with unnecessarily strong power.

⚠ **WARNING:** Do not disconnect the appliance from the main power supply even after the cooking process is completed.

⚠ **WARNING:** Do not leave the door open while oven is cooking.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

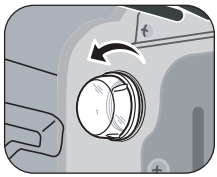
BULB EXCHANGE

⚠ Danger of electric shock! Before replacing any of the oven bulbs, take the following steps:

- Switch oven Off.
- Disconnect the oven from the mains.
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven compartment.
- Bulbs can be purchased from the SAMSUNG Service Centre.

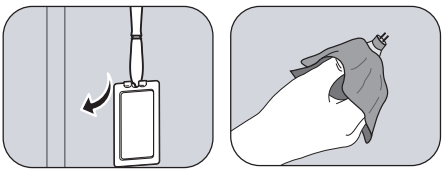
NV70F7584DS_SA_DG68-00191Y_EN.indd 5 27/03/2013 08:53:50

Rear oven light



1. Remove cap by turning anticlockwise and remove the metal ring, the sheet ring and clean the glass cap. If necessary, replace the bulb with a 25 watt, 300 °C heat-resistant oven light bulb.
2. Clean the glass cap, the metal ring and the sheet ring if necessary.
3. Fit the metal and the sheet ring to the glass cap.
4. Place glass cap where you have removed it in step 1 and turn it clockwise to keep it in place.

Oven side light (Depending on model)



1. To remove the glass cover, hold the lower end with one hand, insert a flat sharp implement such as a table knife between the glass and the frame.
2. Pop out the cover.
3. If necessary, replace the halogen bulb with a 25-40 watt, 300 °C heat resistant halogen oven light bulb.

Tip: Always use a dry cloth when handling a halogen bulb to prevent sweat from fingers being deposited on the bulb surface. It increases the life of the bulb when you exchange the bulb.

4. Reattach the glass cover.

NV70F7584DS_SA_DG68-00191Y_EN.indd 6 27/03/2013 08:53:51

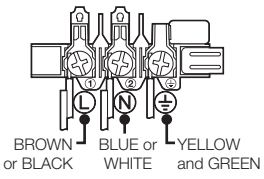
Safety instructions for the installation

This oven may be installed only by an approved electrician. The installer is responsible for connecting the appliance to the main supply, while observing the relevant safety regulations.

- Ensure protection from live parts when installing the oven.
- The kitchen cabinet in which the oven is built in must satisfy stability requirements as specified in DIN 68930.

Power connection

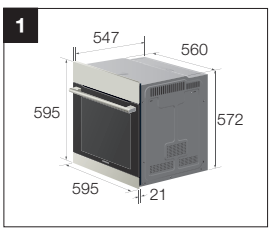
If the appliance is not connected to the mains with a plug, a multi-pole isolator switch (with at least 3 mm contact spacing) must be provided in order to satisfy safety regulations. The power cable (H05 RR-F or H05 VV-F, min., 1.5-2.5 mm²) must be of sufficient length to be connected to the oven, even if the oven stands on the floor in front of its built-in cabinet. Open the rear connection cover of the oven with a screwdriver and loosen the screws of the cable clamp before you connect the power lines to the relevant connection terminals. The oven is earthed via the (⏚)-terminal. The yellow and green cable(earth connection) must be connected first and be longer than the others. If the oven is connected to the mains with a plug, this plug must remain accessible after the oven is installed. Samsung will take no responsibility for accidents that originate from a missing or faulty earth connection.

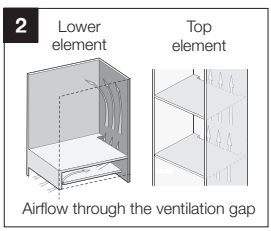


WARNING: Do not allow the connecting cable to become trapped during installation, and prevent it coming into contact with hot parts of the oven.

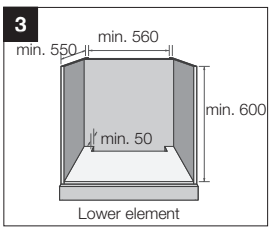
Installation in the cabinet

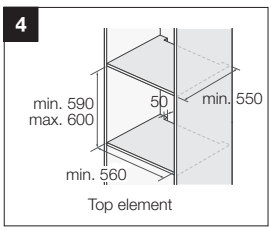
With built-in furniture, plastic surfaces and adhesive for the oven should be resistant to 90 °C inside of the furniture and to 75 °C for adjacent furniture. Samsung will take no responsibility for damage of plastic surfaces or adhesive from the heat.

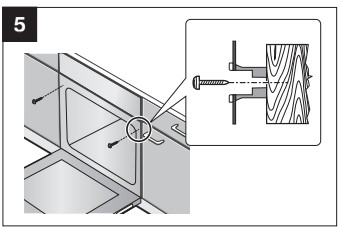




There should be a ventilation gap in the base of the kitchen cabinet where the oven is to be placed. For ventilation, a gap of about 50mm should be left between the lower shelf and the supporting wall. If the oven is to be installed below a hob, the hob's installation instructions should be followed.







Push the appliance completely into the cabinet and fix the oven firmly on both sides using 2 screws. Make sure that a gap of at least 5mm should be left between the appliance and the adjacent cabinet.

After installation, remove the vinyl protective film, tape, paper and accessories from the door and inside of oven. Before uninstalling the oven from the furniture, disconnect the oven from the power supply and release the 2 screws on the both sides of the oven.

WARNING: The built-in furniture must have a minimum ventilation gap for Air-flow as shown on picture. Do not cover this hole with strips of wood, for this is used to provide ventilation.

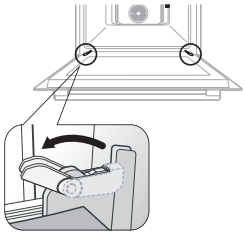
The front exterior of the oven such as handle is different model by model. But the size of the oven in the picture is same.

NV70F7584DS_SA_DG68-00191Y_EN.indd 7 27/03/2013 08:53:52

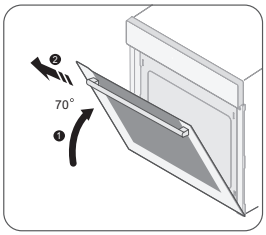
DOOR REMOVAL

For normal use, the oven door must not be removed but if removal is necessary, for example, for cleaning purposes, follow these instructions.

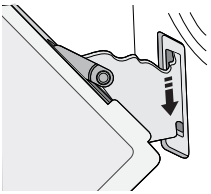
CAUTION: The oven door is heavy.



1. Open the door and flip open the clips at both hinges completely.



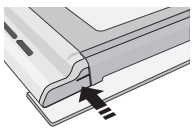
2. Close the door by approximately 70 °. With both hands, grasp the sides of the oven door at its middle and pull-lift until the hinges can be taken out.



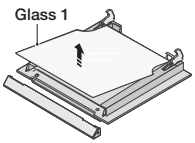
3. After cleaning, for attaching the door repeat the 1 and 2 steps in revers order. The clip on the hinge should be closed on both side.

DOOR GLASS REMOVAL

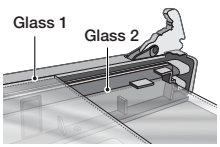
The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.



1. Press the both buttons on the left and right sides of the door.



2. Detach the covering and remove glass 1 and 2 from the door.



3. After cleaning the door glasses, for assembly repeat 1, 2 steps in revers order. Check the right locations of glass 1 and 2 with above picture.

ATTACHING: The Door-Glass is different from 2EA to 4EA model by model.
When assembly the inner glass 1, put printing to direction below.

AUTO ENERGY SAVING FUNCTION

- If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 10 minutes.
- Light : During cooking process, you can switch off Oven lamp by pressing 'Oven light' button. For energy saving, the oven lighting is switched off a few minutes after cooking program has started.

NV70F7584DS_SA_DG68-00191Y_EN.indd 8 27/03/2013 08:53:54

contents

OVEN CONTROLS 11

11 Oven controls

ACCESSORIES 11

11 Accessories

INITIAL CLEANING 13

13 Initial cleaning

USING THE OVEN 13

13 Set temperature
13 Useful auto speed preheating

TIME SETTING 14

14 Set time
14 Set cook timer
14 Set end timer
15 Set delay start
15 Set kitchen timer

OTHER SETTINGS 15

15 Tone signal
15 Oven light
15 Child lock
15 Switch off

NV70F7584DS_SA_DG68-00191Y_EN.indd 9 27/03/2013 08:53:54

COOKING FUNCTIONS 16

16 Cooking functions

AUTOMATIC COOKING 17

17 Single oven auto cook programmes

COOKING GUIDE 19

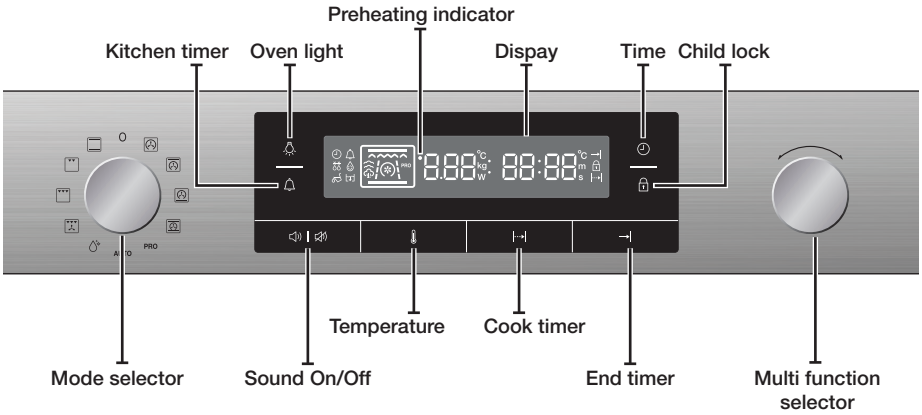
19 Convection
19 Large grill
19 Eco grill
20 Conventional
20 Bottom + Convection
20 Top + Convection
21 Test dishes

CLEANING AND CARES 22

22 Steam cleaning (depending on model)
22 Catalytic enamel surface (depending on model)
22 Hand cleaning
23 Water collector cleaning
23 Detaching the side runners (depending on model)
24 Cleaning the ceiling (depending on model)
25 Troubleshooting
25 Information codes

NV70F7584DS_SA_DG68-00191Y_EN.indd 10 27/03/2013 08:53:54

oven controls



Front design

The front panel is available in various material and color options including stainless steel, white, black and glass. For purposes of quality improvement, the appearance may be subject to change.

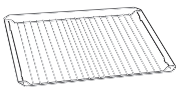
accessories

Your new Samsung oven comes with a lot of accessories that should become very helpful during the preparation of different meals. The following accessories are supplied differently model by model.

CAUTION: Be sure to attach the accessory correctly to the shelf level inside of the oven. Trays need to have at least 2 cm space towards the bottom of the oven, otherwise the enamel surface could be damaged.

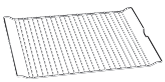
WARNING: Be very carefull removing meals and/or accessories out of the oven. Hot meals, accessories and surfaces can burn you!

The accessories can become deformed when they become hot. When they have cooled down, the deformation disappears with no effect on the function.



Wire shelf

The wire shelf should be used for grilling and roasting meals. You could use it with casseroles and other baking pots. Please put the bent up frame side to the back, in order to support the restposition when cooking big loads.



Wire tray insert (Depending on model)

The wire tray insert should be used for grilling and roasting meals. It can be used in combination with the tray to prevent liquids from dropping onto the bottom of the oven.

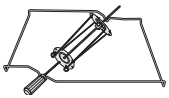
NV70F7584DS_SA_DG68-00191Y_EN.indd 11 27/03/2013 08:53:54

Baking tray (Depending on model)
The baking tray (Depth : 20mm) could be used for the preparation of cakes, cookies and other pastries. Please put the slanted side to the front.

Universal tray (Depending on model)
The universal tray (Depth : 30mm) could be used for the preparation of cakes, cookies and other pastries. And it is also good for roasting. It can be used in combination with the wire tray insert to prevent liquids from dropping onto the bottom of the oven. Please put the slanted side to the front.

Extra deep tray (Depending on model)
The extra deep tray (Depth : 50mm) is also good for roasting. It can be used in combination with the wire tray insert to prevent liquids from dropping onto the bottom of the oven. Please put the slanted side to the front.

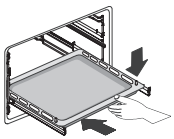
Rotisserie spit (Depending on model)
The rotisserie spit could be used for grilling such as chicken. The rotisserie spit can only be used in single mode on shelf level 3, because its spit has to be attached to an adapter on the back plane. Remove black plastic handle while cooking.



Rotisserie spit and Shashlik (Depending on model)
To use it :

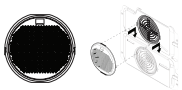
- Place the tray (no trivet) at shelf level 1 to collect the cooking juices or on the bottom of the oven if the piece of meat to be roasted is too big.
- Slide one of the forks onto the spit; put the piece of meat to be roasted onto the spit;
- Parboiled potatoes and vegetables can be placed around the edge of the tray to roast at the same time.
- Place the cradle on the middle shelf and position with the “v” shape at the front.
- To help insert the spit, the handle can be screwed onto the blunt end.
- Rest the spit onto the cradle with the pointed end towards the back and gently push until the tip of the spit enters the turning mechanism at the back of the oven. The blunt end of the spit must rest on the “v” shape. (The spit has two lugs which should be nearest to the oven door so to stop the spit going forward, the lugs also act as a grip for the handle.)
- Unscrew the handle before cooking. After cooking screw the handle back on to help remove the spit from the cradle.

It is recommended that the spit accessories are used with food under 1.5kg weight.



Telescopic rails (Depending on model)

- To insert the wire shelf or tray, first slide out the telescopic rails for one particular level.
- Place the wire shelf or tray on the rails and push them back completely into the oven. Close the oven door only after you have pushed the telescopic rails into the oven.



Grease filter (Depending on model)
The grease filter installed on the back oven interior wall protects the fan, round heater, and the oven from impurity, particularly spattering fat. When cooking meat, we recommend using the fat filter. When baking pastry, always remove the filter! If the filter is installed when baking pastry or cakes, the results can be quite poor.

NV70F7584DS_SA_DG68-00191Y_EN.indd 12 27/03/2013 08:53:56

initial cleaning

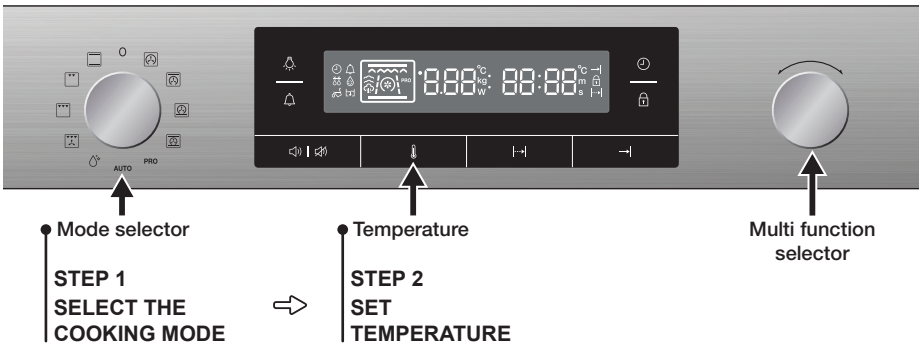
Before the oven is used for the first time, initial cleaning of the oven is required to remove the new oven smell.

1. Remove all accessories from the oven.
2. Run oven with convection 200 °C or conventional 200 °C for an hour. This procedure will burn any remaining production substances in the oven.
3. Switch off the oven by tunring mode selector to off after an hour.

For the first time use of the accessories, clean the accessories thoroughly with warm water, detergent and soft clean cloth.

using the oven

Your new oven has below basic steps for cooking.



SET TEMPERATURE

The temperature can be set after setting the cooking function.
Each cooking function has different temperature range, refer the cooking function part in the manual.

1. Press the key, temperature figure will blink.
2. Turn the multi function selector to set desired temperature.
3. Press the key again.

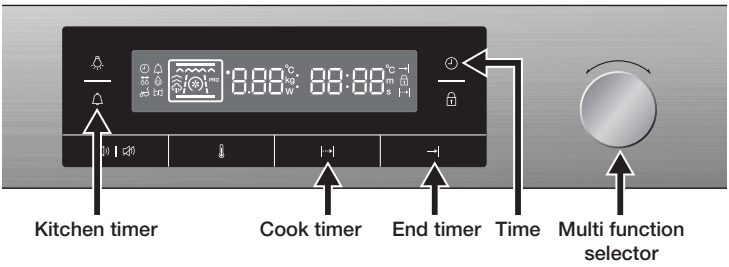
During cooking, you can change the temperature in the same order as above.

USEFUL AUTO SPEED PREHEATING

Your oven offers cooking functions, which include a fast preheating stage.
This stage will be indicated beside temperature setting in the display.
During this preheating stage various heating elements are applied to speed up heating of the oven. Even though you change temperature to higher, the oven automatically change target temperature and auto speed preheating will be applied. After the selected temperature is reached, the preheating indicator will disappear and a signal reminds you to insert the food into your oven.

NV70F7584DS_SA_DG68-00191Y_EN.indd 13 27/03/2013 08:53:57

time setting



SET TIME

For the first time use of the oven or after power failure, time setting is required.

1. Press the ⏲ key, hours figure will blink.
2. Turn the Multi function selector to set hours.
3. Press the ⏲ key, minutes figure will blink.
4. Turn the Multi function selector to set minutes.
5. Press the ⏲ key again to set the current time.

The desired time can be reset in the same order as above.
During cooking process, press ⏲ key to see the current time.

SET COOK TIMER

After you get cooking function, you can set how much time you will cook. And the setted time is over, heating elements automatically turn off.

1. Press |⋯→| key, cook timer figure will blink.
2. Turn the multi function selector to apply the desired time for cook timer.
3. Press |⋯→| key again.

The cook timer can be reset in the same order as above. When the setted time is over, the display shows blinking “0:00” with a signal. You can set a new cook timer or turn off the oven.
To cancel the cook timer, press |⋯→| key and set the cook timer to zero.

SET END TIMER

After you get cooking function, you can set when the cook is over. And the setted time is over, heating elements automatically turn off.

1. Press →| key, end timer figure will blink.
2. Turn the Multi function selector to apply the time for end timer.
3. Press →| key again.

The end timer can be reset in the same order as above and when the setted time is over, the display shows blinking “0:00” with a signal.
To cancel the end timer, press →| key and set the end timer to current time.

NV70F7584DS_SA_DG68-00191Y_EN.indd 14 27/03/2013 08:53:58

SET DELAY START

If the end timer is entered after the cook timer has already been set, the cook timer and the end timer are calculated and if necessary the oven sets a delay start point.

WARNING: Do not leave the food for too long time in the oven as food may spoil.

1. Press |···▸| key, cook timer figure will blink.
2. Turn the multi function selector to apply the time for cook timer.
3. Press →| key, end timer figure will blink.
4. Turn the multi function selector to apply the time for end timer.
5. The delay start point is automatically calculated and the oven is waiting until delay start point.

The cook timer, end timer and delay start can be set after cooking function setting.

SET KITCHEN TIMER

The kitchen timer can be set independently of the oven function and used with cook timer or end timer at the same time. As kitchen timer has it's own signal you can discriminate it from others.

1. Press 🔔 key, kitchen timer figure will blink.
2. Turn the multi function selector, to apply the desired time for kitchen timer.
3. Press 🔔 key again.

To cancel the kitchen timer, press the hold 🔔 key for two seconds.
The kitchen timer can be reset in the same order as above and when the setted time is over, the display shows blinking "0:00" with a signal.

other settings

TONE SIGNAL

To activate or deactivate the tone signal, press and hold the 🔊 | 🔇 key for 3 seconds.

OVEN LIGHT

Press 💡 key to turn on and off.
For energy saving, the oven lamp is switched off in a few minutes after the start of a cooking.

CHILD LOCK

To activate or deactivate the child lock function, press and hold 🔒 key for 3 seconds.
Display will show the 🔒 when the child lock function is activated. You can use the child lock function during cooking also. In this case every keys and selector knob will not react but you can switch off by turning the operation knob to off.

SWITCH OFF

When the oven has been switched off every heating elements stop operating.
The cooling fan will continue to run for a while after the oven has been switched off for safety.

NV70F7584DS_SA_DG68-00191Y_EN.indd 15 27/03/2013 08:53:59

cooking functions

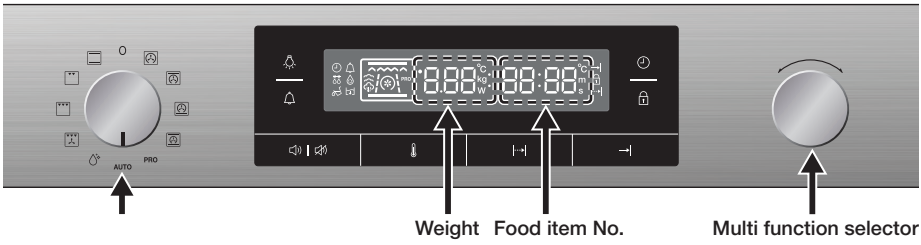
This oven offers below various functions.

Symbol	Function Temp Range	Use
	Conventional 40-250 °C	Heat is emitted from the top and bottom heating system. This function should be used for standard baking and roasting of almost any type of dishes. Suggested temperature : 200 °C
	Convection 40-250 °C	The heat generated by the convection is shared evenly in the oven by fans. This function should be used for frozen dishes and baking. Suggested temperature : 170 °C
	Top + Convection 40-250 °C	The heat generated by the top heating system and the convection is shared evenly in the oven by fans. This function should be used for roasting crusty dishes like meat. Suggested temperature : 190 °C
	Bottom + convection 40-250 °C	The heat generated by the bottom heating system and the convection is shared evenly in the oven by fans. This function should be used for pizzas, bread and cakes. Suggested temperature : 190 °C
	Large grill 40-270 °C	Heat is emitted from the large area grill. This function should be used for scalloped dishes like lasagne and grilling meat. Suggested temperature : 240 °C
	Eco grill 40-270 °C	Heat is emitted from the small area grill. This function should be used for smaller dishes that need less heat, like fish and filled baguettes. Suggested temperature : 240 °C
	Fan grill 40-270 °C	The heat generated by the two top heating elements is distributed by the fan. This mode can be used for grilling meat and fish. Suggested temperature : 240 °C
	Intensive cook 40-250 °C	This mode activates all heating elements such as upper, lower and convection fan alternately. The heat is distributed evenly in the oven. This mode is suitable for big quantities of food, which need heat supply, such as large gratins and pies. Suggested temperature : 170 °C
PRO	ProRoasting 40-150 °C	This mode includes an automatic heating-up cycle up to 220 °C. The top heater and the convection fan is operating during the process of searing the meat. After this stage the food is cooked gently by the low temperature of pre-selection. This process is done while the top and the bottom heaters are operating. This mode is suitable for meat roasts, poultry and fish. Suggested temperature : 100 °C

NV70F7584DS_SA_DG68-00191Y_EN.indd 16 27/03/2013 08:54:00

automatic cooking

With automatic cooking function, you can select desired auto programmes for cooking, roasting and baking.



1. Turn the mode selector to Auto cook mode.
2. Turn the multi function selector to select the desired Food item No. and wait for 4-5 seconds.
3. Turn the multi function selector to select the desired weight and wait for 4-5 seconds.
4. After 4-5 seconds, Auto cook programmes will start automatically.

SINGLE OVEN AUTO COOK PROGRAMMES

The following table presents 25 Auto Programmes for Cooking, Roasting and Baking.
It contains its quantities, weight ranges and appropriate recommendations.
Cooking modes and times have been pre-programmed for your convenience.
You can refer to these guidelines for cooking. Always insert food in cold oven.

No	Food item	Weight/kg	Accessory	Shelf level	Recommendation
A:01	**Frozen Pizza**	1. 0.3-0.6 2. 0.7-1.0	Wire shelf	2	Put frozen Pizza in the centre of Wire shelf. We recommend 0.3-0.6 g setting for thin pizzas, 0.7-1.0 g for pizzas with thick topping.
A:02	**Frozen Oven Chips**	1. 0.3-0.5 2. 0.5-0.7	Baking tray	2	Distribute frozen Oven Chips on baking tray. The first setting is recommended for thin French fries, the second setting is recommended for thick oven chips. Use baking paper. We recommend to turn over after 2/3 of cooking time.
A:03	**Frozen Croquettes**	1. 0.3-0.6 2. 0.7-1.0	Baking tray	2	Put frozen potato croquettes evenly on baking tray. We recommend to turnover after 2/3 of cooking time.
A:04	**Homemade Lasagne**	1. 0.3-0.5 2. 0.8-1.0	Wire shelf	3	Use ovenproof glassware. Put chilled or homemade lasagne in the middle of oven on wire rack.
A:05	**Beef Steaks**	1. 0.3 - 0.6 2. 0.6 - 0.8	Wire shelf Universal tray	4 3	Put 2-6 beef steaks side by side evenly on Wire shelf. The first setting is for thin steaks, the second setting is for thick steaks. Turn over after beep sounds.

NV70F7584DS_SA_DG68-00191Y_EN.indd 17 27/03/2013 08:54:00

No	Food item	Weight/kg	Accessory	Shelf level	Recommendation
A:06	**Roast Beef**	1. 0.6 - 0.8 2. 0.9 - 1.1 3. 1.2 - 1.4	Wire shelf Universal tray	2 1	Marinate Roast Beef and put on Wire shelf. Add 1 cup of water into Universal tray. Turn over after beep sounds. After cooking wrap in aluminium foil and let stand for 5-10 min.
A:07	**Pork Roast**	1. 0.6 - 0.8 2. 0.9 - 1.1	Wire shelf Universal tray	2 1	Put marinated roast pork on Wire shelf. Turn over, as soon as the oven beeps
A:08	**Lamb Chops**	1. 0.3 - 0.4 2. 0.5 - 0.6	Wire shelf Universal tray	4 3	Marinate lamb chops. Put lamb chops on Wire shelf. Turn over, as soon as the oven beeps. The first setting is for thin chops, the second setting is for thick chops.
A:09	**Chicken Pieces**	1. 0.5 - 0.7 2. 1.0 - 1.2	Wire shelf Universal tray	4 3	Brush chicken pieces with oil and spices. Put chicken pieces side by side on the Wire shelf.
A:10	**Roast Chicken**	1. 0.8 - 1.0 2. 1.1 - 1.3	Wire shelf Universal tray	2 1	Brush chilled chicken with oil and spices and put breast-side-up on the Wire shelf.
A:11	**Duck Breast**	1. 0.3 - 0.5 2. 0.6 - 0.8	Wire shelf Universal tray	4 3	Prepare duck breast, put on the Wire shelf with the fat-side up. First setting is for one duck breast, the second setting is for 2 thick duck breasts.
A:12	**Roll of Turkey**	1. 0.6 - 0.8 2. 0.9 - 1.1	Wire shelf Universal tray	2 1	Put roll of turkey on the Wire shelf. Turn over, as soon as the oven beeps
A:13	**Steamed Fish**	1. 0.2 - 0.4 2. 0.5 - 0.7 3. 0.8 - 1.0	Wire shelf	2	Put prepared fresh fish (e.g. trout, haddock, codfish) in a suitable sized ovenproof glassware with lid. Add liquid until bottom of dish is covered e.g. 3-4 tbsp. lemon juice, white wine or water and cover with lid. Put dish on Wire shelf. If you prefer roasted appearance, brush skin of fish with olive oil and do not cover.
A:14	**Roast Fish**	1. 0.5 - 0.7 2. 0.8 - 1.0	Wire shelf Universal tray	4 3	Put fishes head to tail on the Wire shelf. First setting is for 2 fishes, the second setting is for 4 fishes. The programme is suitable for whole fishes, like trout, pikeperch or gilthead.
A:15	**Salmon Steaks**	1. 0.3 - 0.4 2. 0.7 - 0.8	Wire shelf Universal tray	4 3	Put salmon steaks on the Wire shelf. Turn over, as soon as the oven beeps.
A:16	**Oven Potatoes**	1. 0.4 - 0.6 2. 0.8 - 1.0	Baking tray	2	Rinse potatoes, cut potatoes into halves. Brush with olive oil, herbs and spices. Distribute on the baking tray evenly. The first setting is for small potatoes (each 100 g), the second setting is for large oven potatoes (each 200 g).
A:17	**Roast Vegetables**	1. 0.4 - 0.6 2. 0.8 - 1.0	Universal tray	4	Put vegetables, such as sliced courgette, pieces of pepper, sliced aubergine, mushrooms and cherry tomatoes into Universal tray. Brush with a mixture of olive oil, herbs and spices.

NV70F7584DS_SA_DG68-00191Y_EN.indd 18 27/03/2013 08:54:00

No	Food item	Weight/kg	Accessory	Shelf level	Recommendation
A:18	**Vegetable Gratin**	1. 0.4 - 0.6 2. 0.8 - 1.0	Wire shelf	2	Prepare vegetable gratin using an ovenproof round dish. Put dish on Wire shelf in the centre of oven.
A:19	**Marble Cake**	1. 0.5 - 0.6 2. 0.7 - 0.8 3. 0.9 - 1.0	Wire shelf	2	Put dough into suitable sized deep round baking pan for bundt cake/ ring cake. This programme is suitable for batter such as marble cake, lemon cake and hazelnut cake.
A:20	**Muffins**	1. 0.5 - 0.6 2. 0.7 - 0.8	Wire shelf	2	Put muffin dough in metal muffin dish, suitable for 12 muffins. Set dish on rack. 0.5 -0.6 kg weight range is recommended for muffins of each 45 g, 0.7-0.8 kg weight range is recommended for medium sized muffins of each 65g.
A:21	**White Bread**	1. 0.7 - 0.8	Wire shelf	2	This programme is suitable for bread mixtures using 500 g wheat flour. Follow instruction on package. Put yeast dough into rectangular baking dish. Brush top of dough with water. Cut length with a knife.
A:22	**Wholemeal Bread**	1. 0.7 - 0.8	Wire shelf	2	This programme is suitable for bread mixtures using 500 g wheat and rye flour. Follow instruction on package. Put leaven (sour dough) into suitable rectangular baking dish. Brush top of dough with water. Cut length with a knife.
A:23	**Bread Rolls/ Ciabatta**	1. 0.2 - 0.4 2. 0.6 - 0.8	Baking tray	3	The first setting in suitable for dough used for small pieces such as bread rolls or fresh dough for croissants (4-8 pcs). Setting 2 is suitable for dough used for homemade ciabatta breads or baguettes (2-6 pcs). Use baking paper.
A:24	**Homemade Pizza**	1. 0.2 - 0.6 2. 0.8 - 1.2	Baking tray	2	The first setting is suitable for Pizza Snacks (7-9 pcs). Setting 2 is suitable for one round or tray sized Pizza. The weight ranges are including topping such as sauce, vegetables, ham and cheese. If you prefer strong crust, we recommend to preheat oven with bottom heat plus convection mode for 5 min.
A:25	**Yeast dough Fermentation**	1. 0.2 - 0.4 (pizza dough) 2. 0.4 - 0.6 (yeast dough) 3. 0.6 - 0-8 (bread dough)	Wire shelf	2	0.2-0.4 kg weight range setting is to prepare yeast dough for pizza, cake, or to pre-rise bread dough. Put into a big round dish and cover with cling film. 0.4-0.6 kg setting is for bread dough like yeast dough or sour dough. 0.6-0.8 kg setting is for leaven. Knead dough manually, put into baking dish and cover with cling film.

NV70F7584DS_SA_DG68-00191Y_EN.indd 19 27/03/2013 08:54:00

cooking guide

CONVECTION

We recommend to pre-heat the oven in convection mode.

Food Item	Shelf level	Accessory	Temperature (°C)	Time (min)
Roast Lamb (350-700 g) Brush with oil and spices	3 / 2	Wire shelf/ Universal tray	190-200	40-50
Frozen Croquettes (500-1000 g)	2	Baking tray	180-200	25-35
Frozen Oven Chips (300-700 g)	2	Baking tray	180-200	20-30
Frozen Pizza (300-1000 g)	2	Wire shelf	200-220	15-25
Apple & Almond Cake (500-1000 g)	2	Wire shelf	170-190	35-45
Fresh Croissant (200-400 g) (ready-dough)	3	Baking tray	180-200	15-25

LARGE GRILL

We recommend to pre-heat the oven using Large Grill mode.

Food Item	Shelf level	Accessory	Temperature (°C)	Time (min)
Sausages (thick) 5-10pcs	4 / 3	Wire shelf/ Universal tray	220	5-8 turnover 5-8
Beef Steaks (400-800 g)	4 / 3	Wire shelf/ Universal tray	240	8-10 turnover 5-7
Toasts 5-10pcs	5	Wire shelf	240	1-2 turnover 1-2
Cheese Toasts 4-6 pcs	4 / 3	Wire shelf/ Baking tray	200	4-8

ECO GRILL

We recommend to pre-heat the oven using Eco grill mode. Put food in the centre of accessory.

Food Item	Shelf level	Accessory	Temperature (°C)	Time (min)
Frozen Oven Camembert 2-4 each 75 g (without preheat)	3	Wire shelf	200	10-12
Frozen Baguettes with topping (Tomato-Mozzarella or Ham & Cheese)	3 / 2	Wire shelf/ Baking tray	200	15-20
Frozen Fish fingers (300-700 g) (without preheat)	3 / 2	Wire shelf/ Baking tray	200	15-25
Frozen Fish burger (300-600 g) (without preheat)	3	Baking tray	180-200	20-35

NV70F7584DS_SA_DG68-00191Y_EN.indd 20 27/03/2013 08:54:00

CONVENTIONAL

We recommend to pre-heat the oven in conventional mode.

Food Item	Shelf level	Accessory	Temperature (°C)	Time (min)
Frozen Lasagne (500-1000 g)	3	Wire shelf	180-200	40-50
Whole Fish (e.g. Dorade) (300-1000 g) 3-4 cut on each side	3 / 2	Wire shelf/ Universal tray	240	15-20
Fish filets (500-1000 g) 3-4 cut on each side	3	Baking tray	200	13-20
Baked potato halves (500-1000 g)	3	Baking tray	180-200	30-45
Sponge Cake (250-500 g)	2	Wire shelf	160-180	20-30
Marble Cake (500-1000 g)	2	Wire shelf	170-190	40-50
Yeast Cake on Tray with fruit & crumbles topping (1000-1500 g)	2	Baking tray	160-180	25-35
Muffins (500-800 g)	2	Wire shelf	190-200	25-30

BOTTOM + CONVECTION

We recommend to pre-heat the oven in Bottom + Convection mode.

Food Item	Shelf level	Accessory	Temperature (°C)	Time (min)
Frozen Yeast dough pie with apples (350-700 g)	3	Wire shelf	180-200	15-20
Frozen Puff pastry/small pies with filling (300-600 g) Brush egg yolk (without preheat)	3	Baking tray	180-200	20-25
Cannelloni/ Lasagne (250-500 g) use ovenproof dish	3	Wire shelf	180	22-30
Yeast dough pies with filling (600-1000 g) Brush egg yolk	3	Baking tray	180-200	20-30
Homemade Pizza (500-1000 g)	2	Baking tray	200-220	15-25
Homemade Bread (700-900 g)	2	Wire shelf	170-180	45-55

TOP + CONVECTION

We recommend to pre-heat the oven with Top + Convection mode.

Food Item	Shelf level	Accessory	Temperature (°C)	Time (min)
Pork on bone (1000 g) Brush with oil and spices	3 / 2	Wire shelf/Universal tray	180-200	50-65
Whole chicken (800-1300 g) Brush with oil and spices	2 / 1	Wire shelf/Universal tray	190-200	45-65
Chicken Pieces (500-1000 g) Brush with oil and spices	4 / 3	Wire shelf/Universal tray	200-220	25-35
Roast Fish (500 g-1000 g) use ovenproof dish, brush with oil	2	Wire shelf	180-200	30-40
Roast Beef (800-1200 g) Brush with oil and spices	2 / 1	Wire shelf/Universal tray Add 1 cup water	200-220	45-60
Duck Breast (300-500 g)	4 / 3	Wire shelf/Universal tray Add 1 cup water	180-200	25-35

NV70F7584DS_SA_DG68-00191Y_EN.indd 21 27/03/2013 08:54:00

TEST DISHES

According to standard EN 60350

1. Baking

The recommendations for baking refer to preheated oven.

Insert baking tray with bevelled side towards the back side of oven.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min)
Shortbread	Baking tray	3	Conventional	160-170	20-30
		2	Convection	150-160	30-35
	Baking tray + Universal tray	1+4	Convection	150-160	35-40
Small Cakes	Baking tray	3	Conventional	160-180	15-25
		2	Convection	150-160	30-35
	Baking tray + Universal tray	1+4	Convection	150-160	35-40
Fatless Sponge Cake	Springform cake tin on Wire shelf (Dark coated, ø 26 cm)	2	Conventional	160-180	20-30
		2	Convection	150-160	30-40
Apple Yeast Tray Cake	Baking tray	3	Conventional	170-180	35-40
		2	Convection	150-160	60-70
	Baking tray + Universal tray	1+4	Convection	150-160	70-80
Apple Pie	Wire shelf + 2 Springform cake tins * (Dark coated, ø 20 cm)	1 Placed diagonally	Convectional	170-190	70-90
	Baking tray + Wire shelf + 2 Springform cake tins ** (Dark coated, ø 20 cm)	1+3	Convection	170-190	80-100

* Two cakes are arranged on the grid at the back left and at the front right.

** Two cakes are arranged in the center on top of each other.

2. Grilling

Preheat the empty oven for 5 minutes using Large Grill function.

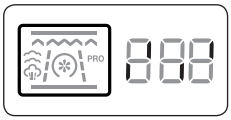
Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min)
White Bread Toasts	Wire shelf	5	Large Grill	270 °C	1st 1-2 2nd 1-1½
Beef Burgers * (12ea)	Wire tray insert + Universal tray (to catch drippings)	4	Large Grill	270 °C	1st 14-16 2nd 4-6

* **Beef Burgers**: Preheat the empty oven for 15 minutes using Large Grill function.

NV70F7584DS_SA_DG68-00191Y_EN.indd 22 27/03/2013 08:54:00

STEAM CLEANING (DEPENDING ON MODEL)

If the oven is dirty, it must be cleaned and you can use the steam cleaning. It helps you clean the inside of the oven easily.



1. Remove all accessories from the oven before using the steam cleaning function.
2. Pour 400 ml (3/4 pint) of water onto the bottom of the oven and close the oven door.
3. Turn the mode selector to . When you choose steam cleaning function, steam cleaning is automatically started after a few seconds.
4. When the display starts to blink with a signal, the steam cleaning is complete. Set the mode selector to Off to end the steam cleaning.
5. Clean the oven interior with a soft clean cloth and remove the remaining water on the bottom of the oven with a sponge.

Steam cleaning notes

- Take care when opening the door before the end of the steam cleaning procedure; the water on the bottom is hot.
- Never leave the residual water in the oven for a longer time, for example, over night.
- If the oven is heavily soiled, the procedure may be repeated after the oven has cooled.
- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommend that you rub detergent into the stubborn soil before activating the oven cleaning function.
- Leave the oven door ajar at 15° after cleaning to allow the interior enamel surface to dry thoroughly.

CATALYTIC ENAMEL SURFACE (DEPENDING ON MODEL)

The removable cover casing is coated with a dark gray catalytic enamel this can become coated with oil and fat distributed by circulating air during convection heating. These deposits will burn off at oven temperatures of 200 °C and higher.

1. Remove all accessories from the oven.
2. After cleaning all interior oven surfaces and set the oven to conventional 250 °C

HAND CLEANING

CAUTION: Make sure the oven and accessories are cool before cleaning.
Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials.

Oven Interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Do not hand-clean the door seal.
- To avoid damaging the enameled oven surfaces, use customary oven cleaners.
- To remove stubborn soil, use a special oven cleaner.

Oven exterior

For cleaning the exterior of the oven such as oven door, handle and display, use a clean cloth and a mild cleaning detergent or warm soapy water and dry with kitchen roll or a dry towel.
Especially grease and dirt easily can be remained around handle or keys because of hot air coming from oven, so please clean handle and keys after you use the oven.

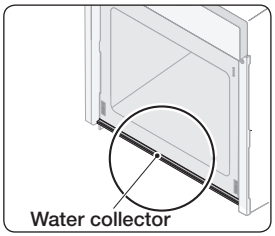
Accessories

Wash the accessory after every use and dry it with a kitchen towel. If necessary, lay in warm soapy water for about 30 minutes for easier cleaning.

NV70F7584DS_SA_DG68-00191Y_EN.indd 23 27/03/2013 08:54:01

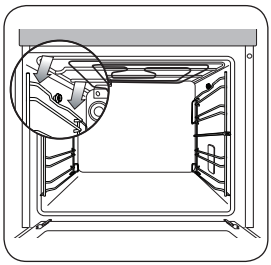
WATER COLLECTOR CLEANING

The water collector is for collecting the water from the moisture when oven is operating with very moist food. Food waste can be stack on the water collector. If the cleaning is not performed, the built-in furniture can be damaged. Clean the water collector to protect your furniture after cooking.

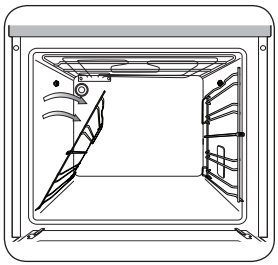


⚠ **WARNING:** If you encounter a water leakage from the water collector after the cooking, please contact us at the service center.

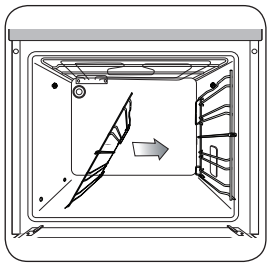
DETACHING THE SIDE RUNNERS (DEPENDING ON MODEL)



1. Press central part of the side runner top portion.



2. Rotate the side runner by approximately 45 °.

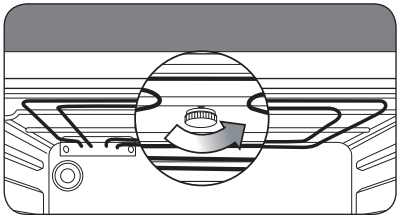


3. Pull and remove the side runner from bottom two holes.

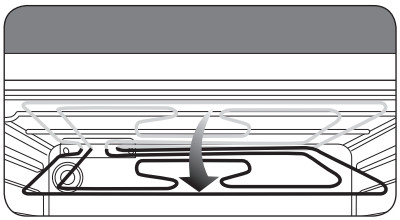
NV70F7584DS_SA_DG68-00191Y_EN.indd 24 27/03/2013 08:54:01

CLEANING THE CEILING (DEPENDING ON MODEL)

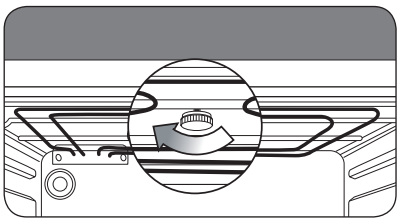
1. You can let down the grill heater and it is helpful for cleaning the ceiling of the oven.
Remove the nut circular by turning it anticlockwise while holding the grill heater.



2. The front of the grill heater inclines downwards and the grill heater can not be removed out of the oven. Do not press the grill heater down, the grill heater can be deformed.



3. When cleaning has been done, lift the grill heater back to its original level and turn the nut circular clockwise



NV70F7584DS_SA_DG68-00191Y_EN.indd 25 27/03/2013 08:54:02

TROUBLESHOOTING

PROBLEM	SOLUTION
What should I do if the oven doesn't heat up?	• The oven may not be switched on. Switch the oven on. • Check to see if the required settings have been applied. • A household fuse may have blown or a circuit breaker may has tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an electrician.
What should I do if the oven doesn't heat up even after the function and temperature have been set?	• There may be problems with the internal electrical connections. Call your local service centre.
What should I do if an error code appears and the oven does not heat up?	• There is a fault in the internal electrical circuit connection. Call your local service centre.
What should I do if the oven light doesn't illuminate?	• The oven light is faulty. Call your local service centre.
What should I do if the oven's fan is running without having been set?	• After use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.
What should I do if the all keys are not pressed?	• Check if the child lock function is active or not. If the child lock function is not activated, call your local service centre.

INFORMATION CODES

CODE	PROBLEM	SOLUTION
5-01	Safety shut off. The oven continues operating at the set temperature for a prolonged time. Under 105 °C 16 hours From 105 °C to 240 °C 8 hours From 245 °C to Max 4 hours	Turn oven off and remove food. Allow oven to cool before using it again.
SE	Key is pressed for a period of time.	Clean the keys and check if there is water on the surface around key. Turn off the oven and try setting again. If it occurs again, call your local SAMSUNG Customer Care Centre.
E-**[1)]	An oven error may cause low performance and problems in safety. Stop using the oven immediately.	Call your local SAMSUNG Customer Care Centre.

1) ** refers to all numbers.

NV70F7584DS_SA_DG68-00191Y_EN.indd 26 27/03/2013 08:54:02

memo

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com
NEW ZEALAND	0800 SAMSUNG (0800 726 786)	
CHINA	400-810-5858	
HONG KONG	(852) 3698 4698	www.samsung.com/hk (Chinese) www.samsung.com/hk_en (English)
INDIA	1800 1100 11 3030 8282 1800 3000 8282 1800 266 8282	www.samsung.com
INDONESIA	0800-112-8888 021-5699-7777	
JAPAN	0120-327-527	
MALAYSIA	1800-88-9999	
PHILIPPINES	1-800-10-SAMSUNG(726-7864) for PLDT 1-800-3-SAMSUNG(726-7864) for Digitel 1-800-8-SAMSUNG(726-7864) for Globe 02-5805777	
SINGAPORE	1800-SAMSUNG(726-7864)	
THAILAND	1800-29-3232 02-689-3232	
TAIWAN	0800-329-999 0266-026-066	
VIETNAM	1 800 588 889	

Code No.: DG68-00191Y